"SALAMANDERS"

LSE 610

TECHNICAL DATA SHEETS, MEASUREMENTS AND DIMENSIONS ——— 3

INSTALLER MANUAL 5

SITTING ——— 7

ELECTRIC CONNECTION ——— 8

REPARATIES ——— 9

ELECTRIC CIRCUIT DIAGRAMS ——— 10

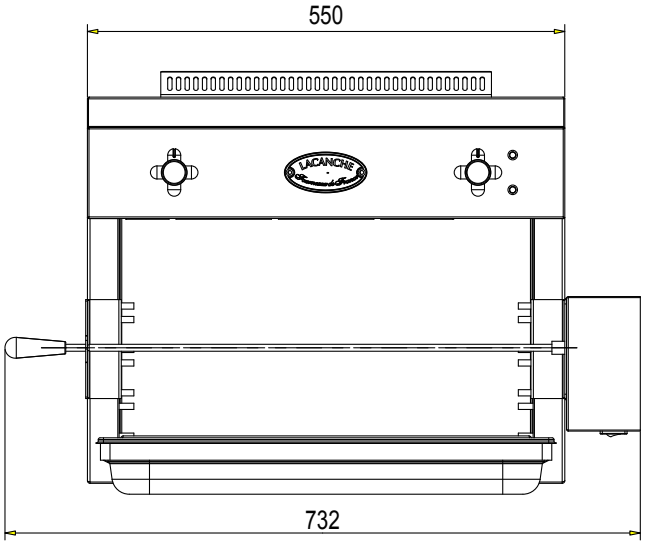
USER'S MANUAL 11

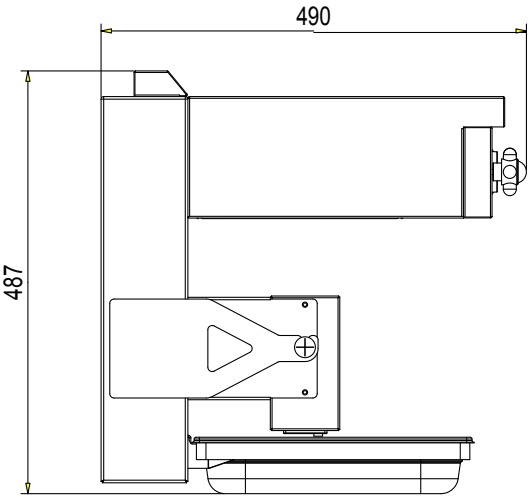
SALAMANDER'S USE ——— 15

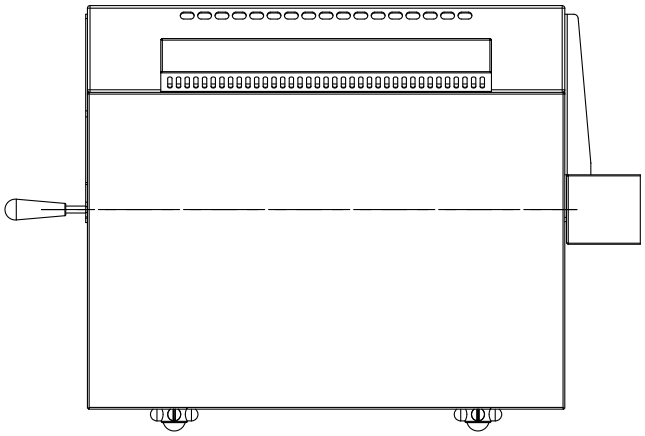
CLEANING AND MAINTENANCE ——— 17

Information regarding the elimination of electric and electronic waste ——— 18

SALAMANDER : Wall-mount electrical Salamander.







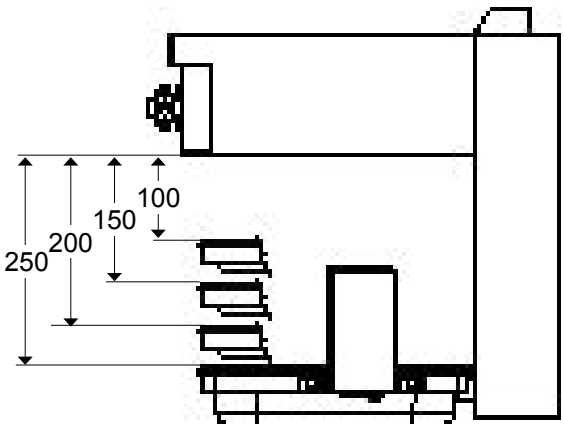
► **Z**8C17 stainless steel casing and enamelled steel.

► **3** kW resistance heater**.**

► **V**ariable power controller and 0-120 minute timer.

► **F**our-level, 50 mm pitch flatware support

► **B**rackets. 380 x 250 mm heating area.



Accessories :

► **O**ne removable tray support.

► **O**ne stainless steel 1/1 GN tray.

► **O**ne toasting grid.

Optional accessories :

Rotisserie with spit support.

Power supply :

230 V 1N~ 50 Hz + T. Complete with standard, plugless cable.

Directives :

Low Voltage : 2006/95/CEE.

CEM : 2004/108/CEE.

"SALAMANDER"

INSTALLER MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual will be handed over to the user after installation.

SITTING

Cautions :

The purchaser undertakes to install or arrange for his/her equipment to be installed in a workmanlike manner and in accordance with the applicable regulations and standards.
Any servicing or repair work on appliance must be performed by a qualified technician.

Shipment-Packaging :

Carton packing crate on wooden palette

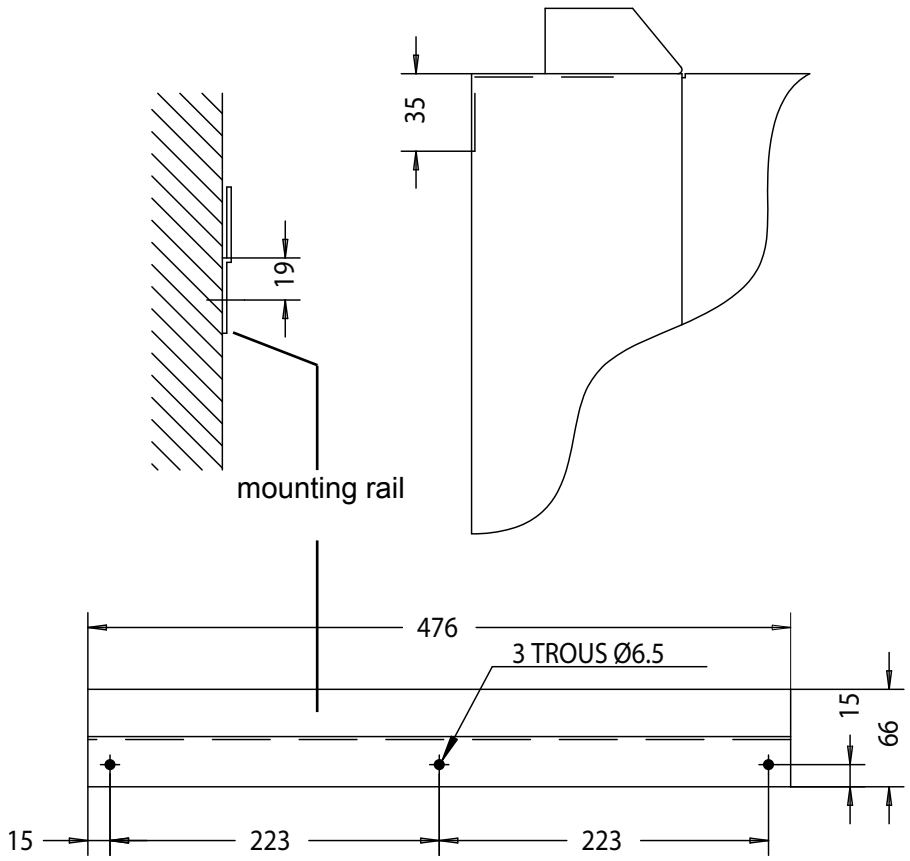
Unpack and check the appliance is in good condition. In case of damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

◊ Recommendations :

→ **I**nstall this unit with 100/120 mm clearance on all sides.

→ **D**o not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type. Making sure the resulting installation meets local fire regulations.

◊ Attaching the hanging rail :



ELECTRIC CONNECTION

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations. This manual will be handed over to the user after installation.

Before connection, check :

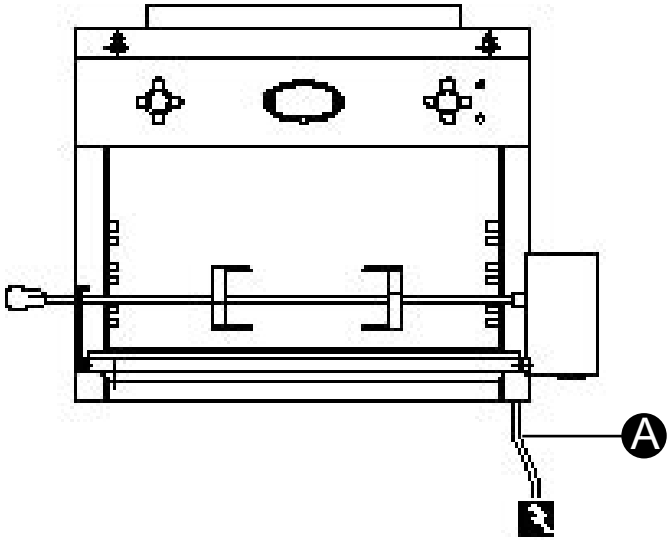
- ✓ **T**hat the electrical supply of the system is compatible with the voltage and power of the range.
- ✓ **T**hat the user's fixed installation includes an approved all-pole cut-out device.

Alimentation électrique

230 V 1N~ 50 Hz + T. Complete with standard, plugless cable

Connection : CAUTION :

- **I**f this unit is permanently connected to a fixed electrical cable, the cable should be equipped with a fault leak protector.
- **I**f this unit is connected to a wall outlet, the outlet should be permanently.
- **I**nstall a 16A standard power plug on the unused cable Ⓐ.
- **C**onnect the plug to a wall socket.



It is hazardous to put the appliance into service without connecting it to suitable

No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding.

REPARATIES

All work on or repair of an appliance must be carried out by a qualified installer.

Access to electrical components :

→ **L**oosen and remove the 4 holding screws Ⓐ on either side of the control strip.

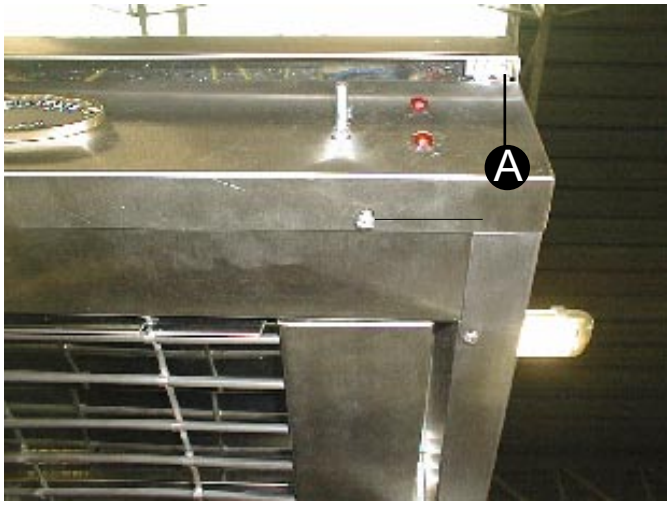
→ **T**ilt strip outward to remove.

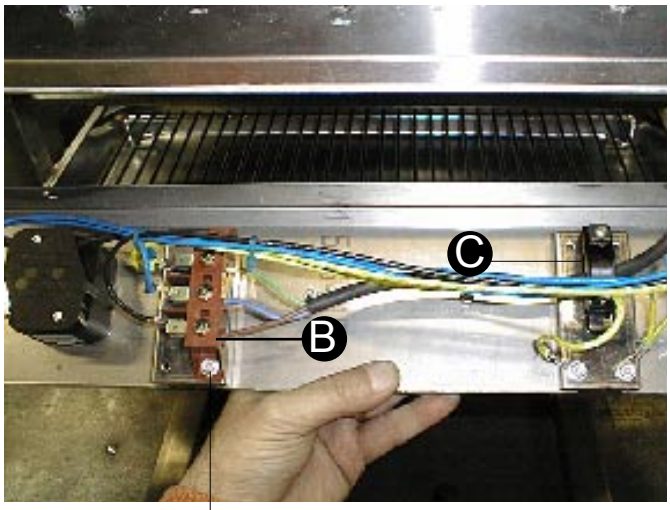
Changing the mains cord :

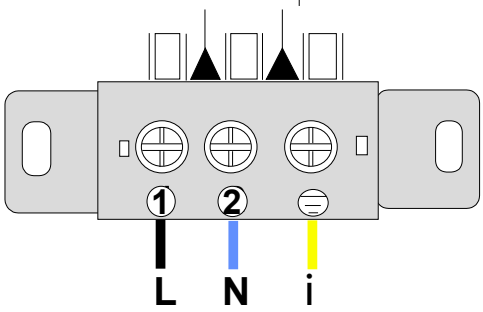
1- **U**se a flexible cord and a standard, 2-pole-earthed plug (type 245 IEC 57 or 245 IEC 66, hight température, 180°C min.).

2- **C**onnect the power supply cable to terminal block Ⓑ.

3- **S**ecure the cable by means of cable clamp Ⓒ.



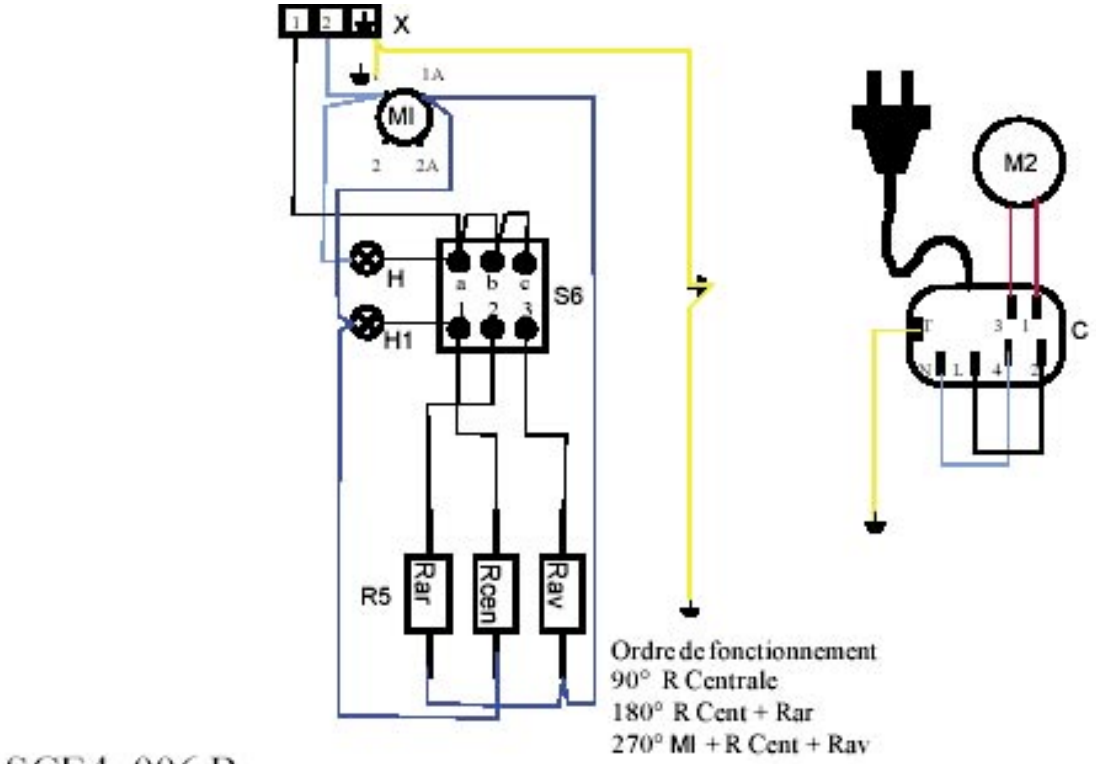




230 V 1N ~ 50 Hz

ELECTRIC CIRCUIT DIAGRAMS

For references and descriptions of the various components refer to table 9 in appendix 0



SCE4_006 B

"SALAMANDER"

USER'S MANUAL

IMPORTANT

This appliance must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.
Any changeover to a gas other than that for which the appliance is set up must be carried out by a qualified installer.
Any changeover to a voltage other than that for which the appliance is set up must be carried out by a qualified installer.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.
This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.

LACANCHE
Fourneaux de France

USER'S MANUAL

SALAMANDER'S USE
——————————————————————————————15
CLEANING AND MAINTENANCE
——————————————————————————————17
Information regarding the elimination of electric and electronic waste
——————————————————————————————18

This range has the CE marking, i.e. it meets the essential requirements of the European safety directives to which it is subject.

SALAMANDER'S USE

Before using for the first time, remove the plastic protection, carefully clean the vessel with water plus a non-aggressive washing agent.

Use :

Ⓐ is the power ON/OFF signal lamp.

Set timer Ⓓ to the required time delay and set dial Ⓑ to maximum power during preheating.

Lower the setting and load the oven when signal lamp Ⓒ lights to show the required temperature has been reached.

Note: Heating is switched off when timer 0 times out.

Position I : Only the central element operate.

Position II : The central element and the back element work.

Position III : The central element + the back element work + behind element work.

Useful hint

CAUTION :

→ **K**eep a careful eye on the food you are cooking; grilling generally does not take long.

→ **A**lways place the tray in its supports to catch the juices.

→ **L**ightly oil meats and fish before placing them on the grid to prevent spattering

→ **I**ncrease the distance between the heating element of the grill and the food to be grilled depending on its thickness in order to avoid overcooking the outer surface without cooking the inside of the food.un intérieur non cuit.

→ **S**et the dial to quarter-power between oven loads to prevent overheating and save power.

DANGER :

Do not touch the resistance and the metal parts under and near the heating area with the unit in operation. The salamander must not be left unattended while in use

Wear muffs to handle the tray or support.

Do not place plates directly onto the unit lest they break. Do not place or leave any flammable object on or near the unit.

Rotisserie option :

► **P**osition the engine block Ⓐ and the support arm of the spindle Ⓑ on the chosen level of the salamander

► **C**onnect the power cable to the motor.

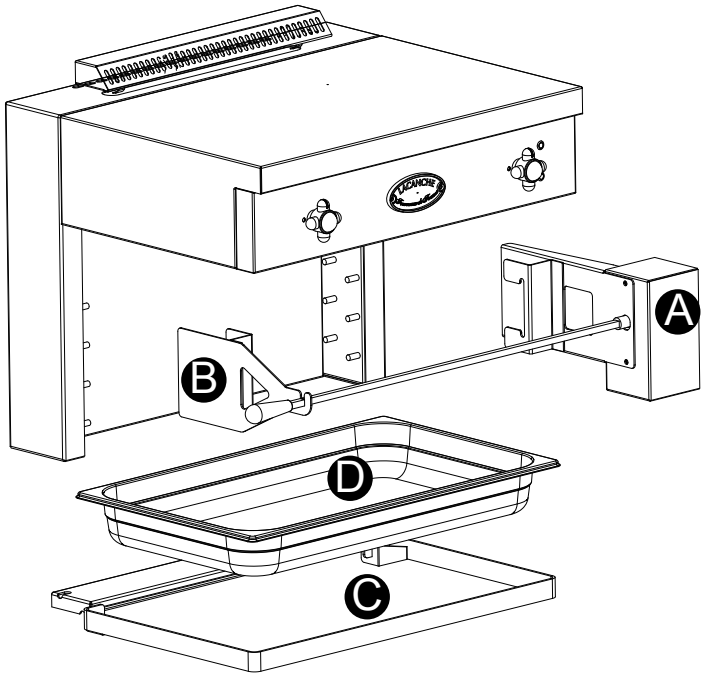
Mise en service du tourne broche :

► **S**pit the meat, insert farthest spit end in motor socket in oven backwall, resting nearest end on support

► **P**lace the flat surface Ⓒ and the plate Ⓓ.

► **S**witch on motor using dial.

The various components of the salamander should be positioned horizontally



Cooking time

Dish	Power control setting	Level	Top	Bottom
Toasts	Max.	3	1'30''	3'
Toasted ham sandwiches	Max.	3	3' – 4'	3' – 4'
Chipolatas	Max.	3	* 15'	
Chicken fillets	Max.	3	10'	10'
Chiken 4/4 (~ 1,2 kg)	Max.	1 - 2	**60'	

*Turn frequently while roasting

**Rotisserie

Settings approximate and function of level and thickness.

CLEANING AND MAINTENANCE

Before any cleaning work, isolate from the mains supply

Do not use a steam cleaner to clean the appliance.

WAIT for the salamander to COOL DOWN before CARRYING OUT ANY WORK

Brass trim :

Use a special brass-cleaning product (e.g. MIROR®) and a soft cloth. If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

Another solution is to use solid soap (Pierre d'argent, Pierre d'argile) applied with a damp sponge to the zones to be cleaned.

This solution is also very effective for cleaning and bringing a shine back to brass or chrome surfaces.

Enamelled surfaces :

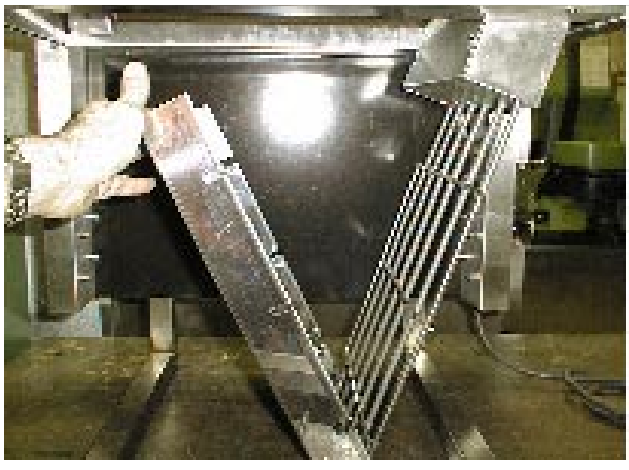
Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.

You can also use methylated spirit but only when the range is cold.

Body :

Use special stainless steel cleaners (ZIP INOX®, JOHNSON INOX®, PPZ INOX®, for instance). Do not use abrasive cleaners.

The resistance heater is hinge-mounted to permit easy cleaning of the removable deflector



CAUTION

Use NO chlorinated cleasers to clean this unit.

Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.

Information regarding the elimination of electric and electronic waste

Government Order No. 2005-829 dated 20 July 2005 relative to the composition of electrical and electronic equipment and the elimination of waste resulting from such equipment implementing European Directives 2002/95/EC and 2002/96/EC.

- Electrical and electronic equipment (EEE) and Waste from Electric and Electronic Equipment (WEEE) are regulated in Europe by two directives whose aim is to limit the use of hazardous substances in EEEs and to encourage the reuse, recycling and other forms of recovery of WEEEs in order to reduce the quantity of waste to be eliminated.

Each item of electrical and electronic equipment marketed after 13 August 2005 must display this sign.

The sign means that the equipment should not be thrown away with other waste, that it is collected separately in order to be recovered, reused or recycled.

- Users of electrical and electronic equipment must not throw WEEEs away along with unsorted municipal waste**.**

- Users are provided with suitable waste collection systems.

By complying with these Orders users of electrical and electronic equipment avoid effects that are potentially harmful to the environment and public health. They also help preserve natural resources.